



Embassy of the United States of America

*General Services Office
Procurement and Contracting Section*

May 2, 2014

To All Prospective Offerors:

Enclosed is an Invitation to Tender for a licensing agreement for Operation of Cafeteria Services at American Embassy *Asuncion*. Enclosure 1 consists of the proposed Licensing Agreement, which would be executed between the Embassy and the selected operator. That Agreement consists of the main document, plus three exhibits:

- Exhibit A - Performance Required Under the Licensing Agreement
- Exhibit B - Licensor-Furnished Property
- Exhibit C - Holiday Schedule
- Exhibit D - Minimum Acceptable Menu Profile
- Exhibit E – Menu and Prices (to be provided by Offeror)

Enclosure 2 contains instructions for tender preparation as well as the methodology to be used by the Embassy in evaluation of tenders and for award of the Licensing Agreement.

Tender Submission and Due Date

All tenders must be submitted to the following address:

Ronald D. Perkel – Licensing Officer
American Embassy - Asuncion
1776 Mariscal Lopez Avenue – Asuncion Paraguay

ALL TENDERS MUST BE RECEIVED BY THE AMERICAN. EMBASSY NOT LATER THAN *May 27th 17:00hs*. TENDERS RECEIVED AFTER THIS DATE AND TIME WILL BE REJECTED WITHOUT FURTHER CONSIDERATION.

Points of Contact

Jose Vazquez: 213-715 (ext. 2254)	Reinaldo Farina 213-715 (ext. 2188),
VazquezJC@state.gov	FarinaRJ@state.gov

There will be a site visit and a conference that will allow interested parties the opportunity to pose any questions they may have concerning the Invitation for Tenders and to view the site where the services are to be provided. This visit and conference will be held on *May 12th at 09:00am*. Please notify the above individual if anyone from your firm wishes to attend. Questions regarding this Invitation for Tender should be submitted in writing [via e-mail at VazquezJC@state.gov](mailto:VazquezJC@state.gov) or Fax at 213878, at least two days before the scheduled date of the conference and site visit.

Thank you for your interest in this action.

Sincerely,



Ronald D. Perkel
Licensing Officer

ENCLOSURE 1 LICENSING AGREEMENT

I. GENERAL

A. Purpose. The purpose of this Agreement is to provide a license to the Licensee to operate a cafeteria on the premises of the Licensors. For the purposes of this agreement, the American Embassy *Asuncion*, is the Licensors and *[Note: to be completed at time of Licensing Agreement signature]* is the Licensee. The term “parties” means the Licensors and Licensee. No United States Government funds are obligated under this agreement.

B. Description of Cafeteria Operation. The Licensee shall establish and operate the food service facilities for the purpose of dispensing food, nonalcoholic beverages and such other items as may be authorized by the Licensors under this Agreement. See Exhibit A for specifics on the operation of the food service facilities.

II. PERIOD OF AGREEMENT

A. Initial Period of Agreement. This Agreement is effective thirty (30) calendar days after the date of signature by the Licensing Officer *or as stated in the Notice to Proceed (NTP)* and shall end one (1) year later.

B. Subsequent Periods. This Agreement may be extended at the mutual agreement of the parties. Any extension will be formalized by an amendment to the Licensing Agreement, signed by both parties.

III. SPECIFICS OF CAFETERIA OPERATIONS

Cafeteria operations, including details of each party’s responsibilities, are set forth in Exhibit A to this Agreement.

IV. LICENSOR PERSONNEL

A. Licensing Officer. The Licensing Officer has the overall responsibility for the administration of this Agreement. Only the Licensing Officer is authorized to take actions on behalf of the Licensors to amend, modify or deviate from the Agreement terms and conditions. The Licensing Officer may delegate certain responsibilities to authorized representatives.

B. Technical Representative. The Licensing Officer may designate a Licensors’s Technical Representative (*LTR*) to assist in the administration of certain responsibilities. The Technical Representative shall act as the Licensors’s principal point of contact for day-to-day operations and ensure compliance with License Agreement. If no Licensors’s Technical Representative is appointed, the responsibilities shall remain with the Licensing Officer.

C. Inspectors. Inspectors may work for the Licensing Officer or the Technical Representative, if one is appointed. Inspectors are authorized to perform day-to-day inspections and monitoring of the Licensee's work. The Regional Medical Officer (RMO) and/or the Embassy's Registered Nurse (ERN) as his/her local representative will provide health inspection of the facilities. The Facilities Maintenance Officer/Supervisor (FMO/S) will supervise the maintenance responsibilities of the Licensors in the cafeteria area. The General Services Officer (GSO) Property Unit Supervisor (GSO/PUS) will provide inventory control of Licensors-furnished property. The Inspector(s) may inspect and monitor the services provided by the Licensee.

D. Authority to Amend the Agreement. In no instance shall the Technical Representative or Inspectors be authorized to amend the Agreement. Only the Licensing Officer may amend the Agreement. Any such amendment shall be in writing and signed by the Licensing Officer.

V. INSPECTION

A. Responsibilities of the Licensee. The Licensee shall develop and maintain an inspection system intended to ensure that it complies with all its responsibilities under this Agreement, including, but not limited to, quality of service and standards of sanitation and cleanliness inside the food prep areas, as well as the serving and interior and exterior eating areas. This system shall include written records of inspections made. These records shall be made available to the Licensors upon request.

B. Rights of the Licensors.

(1) The Licensors have the right to inspect the cafeteria premises as well as the actual services provided. This inspection may be made at any time, without prior notice. The Licensors shall perform the inspection in a manner that will not unduly delay the work of the Licensee. These inspections may include, but are not limited to, a comprehensive review of the following:

1. Service quality, attentiveness, courtesy, and similar factors
2. Food quality, presentation, merchandising, prices and spicy food etc. should be labelled, menu should be written daily on the board.
3. Sanitary practices and conditions
4. Personnel appearance
5. Training program techniques, schedules and records
6. Menu compliance, as indicated in the minimum acceptable menu profile

(2) Premises of the Licensee may be inspected, at no charge to the Licensors. The Licensee shall provide all reasonable facilities and assistance for the safe and convenient performance of these duties.

(3) The Regional Medical Officer (RMO) and/or the Embassy's Registered Nurse (RN), the Licensors' Technical Representative and/or professional health and food service inspectors shall

perform periodic inspections to assure compliance with Agreement requirements and industry standards.

VI. TERMINATION

a. This Licensing Agreement may be terminated by written notice, issued by the Licensing Officer, when it is in the best interests of the Licensors. This termination may be made for (1) cause, such as failure of the Licensee to comply with the terms and conditions of this Agreement, or (2) convenience of the Licensors. Licensors are not required to give advance notice of termination. Upon termination, Licensee shall remove all of its property from the premises. Licensors shall not be responsible for any loss or damage incurred by the Licensee as the result of termination, including but not limited to losses due to spoilage of inventory, employee claims, personal property losses, and lost profits.

b. If the Licensee wants to terminate the agreement he/she shall notify the Licensors in writing of its intentions to terminate the Agreement, but must continue providing services for at least ninety (90) days from the date of termination notification.

VII. TERMS OF AGREEMENT

A. General. Exhibit A sets forth several reports which the Licensee is required to submit to the Licensors.

B. Rent, Utilities and Licensors-Furnished Property. The Licensee shall not be liable for payment of any rent or for reimbursement to the Licensors for utilities or use of Licensors-furnished property as a result of services provided under this Agreement. See Section VIII below for potential liability on the part of the Licensee due to damage to property.

VIII. SPECIAL LICENSING AGREEMENT PROVISIONS

A. Security Access to Property. The Licensors reserve the right to deny access to Embassy-owned and operated facilities to any individual. The Licensee will provide names and biographic data on all personnel (including planned back-up personnel) who will be used on this Agreement at least ten (10) days before they begin work.

B. Standards of Conduct. The Licensee shall be responsible for maintaining satisfactory standards of employee attitude, competency, conduct, cleanliness, appearance and integrity. The licensees shall be responsible for taking disciplinary action with respect to employees as may be necessary. Each Licensee employee is expected to adhere to standards of conduct that reflect credit on themselves, their employer and the Embassy. Licensee employees must use politeness and courtesy when dealing with Embassy personnel. The Licensors reserve the right to direct the Licensee to remove an employee for failure to comply with the standards of conduct.

C. Personal Injury, Property Loss or Damage Insurance.

(1) The Licensee, at its own expense, shall maintain insurance against fire, theft, flood, liability, and for employee medical and employment expenses, as required by law. Insurance should cover all Licensee-owned and operated equipment behind the service counter.

(2) The Licensee shall provide certification that the required insurance has been obtained before beginning work and should provide each year upon agreement renewal. [Failure to comply with this requirement may be grounds for concession cancellation.](#)

D. Indemnification. The Licensor shall not be responsible for personal injuries or for damages to any property of the Licensee, its officers, agents, and employees, or any other person, arising from any incident of the Licensee's performance of this Agreement. The Licensee expressly agrees to indemnify and to save the Licensor, its officers, agents, servants, and employees harmless from and against any claim, loss, damages, injury, and liability, however caused, resulting from or arising out of the Licensee's fault or negligence in connection with the performance of work under this Agreement. Further, any negligence or alleged negligence of the Licensor, its officers, agents, servants, or employees, shall not bar a claim for indemnification unless the act or omission of the Licensor, its officers, agents, servants, or employees is the sole competent and producing cause of such claim, loss, damages, injury, or liability.

E. Protection of American Embassy Buildings, Equipment, and Grounds. The Licensee shall use reasonable care to avoid damage to American Embassy buildings, equipment and grounds. If the Licensee's fails to take adequate care results in damage to any of this property, the Licensee shall repair the damage at no expense to the Licensor, as directed by the Licensing Officer. Any maintenance is required to American Embassy equipment, buildings or grounds, the Licensee is obliged to raise such needs immediately to the Licensor.

F. Licensor-Furnished Property.

(1) The Licensor shall provide the property described in Exhibit B to this Agreement. Delivery of this property is completed when it is made available in the space designated for the Licensee's use in his operation of the cafeteria. The Licensee shall acknowledge in writing to the Licensing Officer receipt of the Licensor-owned equipment listed in Exhibit B. [This acknowledgement shall be controlled by the GSO/Property Management Unit/Section.](#)

(2) Title to all Licensor-Furnished property shall remain with the Licensor. The Licensee shall use the property only in connection with this Agreement.

(3) The Licensor shall maintain the official property control records of all Licensor-Furnished property [through the GSO/Property Management Unit \(PMU\).](#)

(4) Upon taking delivery of the Licensor-Furnished property, the Licensee assumes the risk and responsibility for its loss or damage, except--

- (a) For reasonable wear and tear; or
- (b) As otherwise provided in this Agreement.

G. Precedence of English Language Translation. In the event of any inconsistency between the English language translation of this Agreement and any other language translation, the English language translation shall take precedence.

IX. DISPUTES

If the Licensing Officer and Licensee fail to reach agreement over any disputed issue resulting from this Licensing Agreement, the sole remedy to both parties shall be referral of the disputed issue to the American Embassy official at one level above the Licensing Officer. That official's ruling shall be considered final for both parties.

LIST OF EXHIBITS

EXHIBIT A:	Performance Required under the Licensing Agreement
EXHIBIT B:	Licensor-Furnished Property
EXHIBIT C:	Holiday Schedule
EXHIBIT D:	Example Menu
EXHIBIT E	Menu and Prices (to be provided by offeror)

EXHIBIT A
PERFORMANCE REQUIRED UNDER THE LICENSING AGREEMENT

I. SCOPE OF WORK.

The Licensee shall establish and operate the food service facilities shown in Section II below, for the purpose of dispensing food, nonalcoholic beverages and such other items as may be authorized by the Licensing Officer under this Agreement. This cafeteria is to be operated for the benefit of approximately *between 80 and 100* employees who will be occupants in the Embassy *Asuncion*.

The Licensor shall not be held responsible for any variation in the employee population figure. The extent of occupancy *or patronage* is not guaranteed.

II. DESCRIPTION OF FACILITIES

A. Dining Facility. The dining facility is located *on the American Embassy's compound at 1776 Mariscal Lopez Ave at Cafeteria's* building and consists of a dining room, courtyard area and a food preparation area. The dining room is approximately *35 m2* square meters. The court area consists of *123 m2*. The food preparation area consists of a kitchen, pantry, and lavatory. The food preparation area is approximately *91 m2*.

B. Seating. Seating is available for *40* persons *approximately* in the dining room and *28* persons in the court yard.

C. Performance History. Lunch and breakfast specials make up the greatest share of sales. The Embassy believes a varied, but focused menu, serving food for both American and *Paraguayan* patrons will attract a larger clientele.

III. HOURS OF SERVICE

A. Schedule. Service is *currently* required *Monday through Thursday, 7:30 a.m. through 5:30 p.m. and Friday 7:30 a.m. through 1:30 p.m.* The Cafeteria will be closed on official Embassy holidays. Holiday schedule is shown in Exhibit C.

B. Schedule Modifications. The Licensor may change the hours and days of operation to be consistent with changes in Embassy policy. Licensee requests to modify hours or days of service shall be submitted to the Licensing Officer for approval at least five *(5)* working days before required modifications. In addition to routine service, the Licensee may also be approached by employees within the Embassy to cater evening meals, weekend events, luncheons, and special events. All events held on the Embassy compound must be approved by the Technical Representative and the Regional Security Officer (RSO).

IV. RESPONSIBILITIES OF THE LICENSEE

A. General. The Licensee shall provide prompt, efficient, and courteous service, and avoid undue interference with the operation of the Embassy while service is provided. The Licensee shall obtain licenses and permits and observe all applicable building, health, sanitary, and other regulations and laws. The Licensee shall:

- employ sufficient and suitable personnel;
- secure and maintain insurance; copy of the insurance should be sent yearly to the Licensor. At the beginning of each contract, within the 10 days after signing.
- maintain records;
- submit reports; and,
- observe other Agreement requirements.

The Licensee shall pay each and every fee, cost, or other charge incident to or resulting from operations under the Agreement. The Licensee shall exercise reasonable care in the use of space and Licensor-owned equipment. When the Agreement ends, the Licensee will yield such space and equipment in as good condition as when received, except for:

- ordinary wear and tear; and
- damage or destruction beyond the Licensee's control and not due to the Licensee's fault or negligence.

B. Service. The Licensee shall operate and manage the cafeteria in the Licensee's name at the Embassy. The Licensee shall remove any soiled dishes, provide clean dishes, and assure that tables and chairs (inside and outside the cafeteria) are cleaned before each patron is seated. Dining facilities should leave a favorable impression of the Embassy to guests and employees. Space, facilities, and equipment provided by the Embassy must be consistently maintained in optimum condition and appearance.

C. Menus. The Licensee shall provide a variety of quality-prepared foods and beverages at reasonable prices. The variety and appearance of food in the cafeteria on each operating day shall be consistent with approved food service standards and comparable for American and European business cafeterias. The Licensee shall plan and advertise advance weekly menus through various media, in addition to posting of daily menus near the service counter. The Licensee shall make a reasonable effort to adhere to the range of menus and prices submitted in its offer. If the Licensee determines that prices must be raised, it shall notify the Licensing Officer of the price increases (item by item) and a justification supporting these increases at least fifteen (15) days before the effective date of the price increase.

D. Equipment and Utensils Provided by the Licensee. The Licensee provides all required equipment, flatware, china and glasses. Exhibit B provides a detailed list of the current cafeteria's inventory ([Licensor-Furnished Property](#)).

E. Sanitation and Quality.

(1) The Licensee shall serve tasty, appetizing, and quality food, under clean and sanitary conditions.

(2) All foods served shall be wholesome and free from spoilage, free from adulteration and misbranding, and safe for human consumption. Uncooked items, such as fresh fruits, shall be clean and free from blemish. All foods shall when served, be attractive in appearance and correct in temperature and consistency. They shall be crisp, moist, dry tender, etc., as may be appropriate in each case.

(3) All employees assigned by the Licensee to perform work under this cafeteria Agreement shall be physically able to do their assigned work and shall be free from communicable diseases.

(4) Health Exams: The Licensee at his own expense shall have each employee receive the following health exams prior to employment and either yearly after signing each extension or after every trip to home country, whichever is more frequent. The result of these exams will be given to the Embassy's Regional Medical Officer (RMO) and/or Embassy's Registered Nurse (RN) for review. No employee may work in the Cafeteria without the RMO's/RN's approval.

- (a) Chest x-ray
- (b) Exam of:
Mouth,
Lungs,
Skin.
- (c) Blood Test
- (d) Urine Test
- (e) Stool Test

F. Personnel and Supervision.

(1) The Licensee shall employ enough personnel to maintain sanitary conditions and satisfactory service which will ensure prompt and efficient service at all times. All employees shall be sober, conscientious, neat, and courteous. The Licensee shall at all times provide adequate staff of food service employees to perform the varied and essential duties inherent to a successful food service operation.

(2) The Licensee shall require that each employee assigned to work under this Agreement sign, or otherwise acknowledge, a statement that he or she is neither employed by the Licensor/Embassy and is not entitled to any rights nor benefits of the Licensor/Embassy.

(3) Licensee employees must be approved by Embassy security before working under this Agreement. The Licensee shall furnish personal history forms of all employees the Licensee proposes to work under this Agreement. These forms are available from the Embassy.

(4) The Licensee shall designate a manager within the employees, someone responsible for any queries and has the authorization to take decisions for corrective action or service optimization. At a minimum one manager should be designated to go at Least 8 hours per week to the cafeteria to fulfill these responsibilities, unless the Licensee is an individual.

(5) The Licensee's employees shall wear a distinctive item of clothing such as a badge, cap, gloves, armband, blouse, or uniform as a means of identification when they are in the building. The Licensee's employees shall wear proper uniforms, including hair nets and/or head covers when they are performing their duties in the building. Legible nameplates identifying each employee shall be displayed as part of the uniform.

(6) The Licensee's employees shall be required to change their clothing in locker rooms and to maintain the room in a neat and clean condition.

(7) Employees of the Licensee shall be fully capable of performing the type of work for which they are employed.

(8) The Licensee shall provide adequately, trained relief personnel to substitute for the regular employees when they are absent so that a high quality operation will be maintained at all times.

(9) The Licensee and its employees shall comply with instructions pertaining to conduct and building regulations in effect for the control of persons in the building.

(10) The Licensee is required to schedule an employee training program that will continue for the duration of this Agreement and any extensions thereof, to ensure that employees perform their jobs with the highest standards of efficiency and sanitation.

(11) All articles found by the Licensee, the Licensee's agents or employees, or by patrons and given to the Licensee, shall be turned in to the General Services office as lost and found items.

G. Trash Removal. The Licensee shall remove trash from the Cafeteria anytime that waste canisters are full or not less than once after every meal; whichever is greater. Any alteration to this provision must be directed in writing by the Licensing Officer.

H. Rodent and Pest Control. The Licensee shall maintain a clean work area free of any clutter, dirt or any material that would attract rodents and vermin. Pest issues must be reported to the Licensing Officer for corrective action. If it is discovered pest issues are a result of improper sanitation or cleanliness, remediation will be charged to the licensee.

I. Licensee Performed Repairs. The Licensor will perform the preventive maintenance and repair of the equipment listed in Exhibit B. The Licensee shall submit a work order to the Licensing Officer on the Embassy's standard form for all repair requests.

J. Cleaning and Janitorial Services.

(1) The Licensee shall provide all cleaning supplies and equipment. The Licensor may provide cleaning equipment in case by case basis as required by the Licensee. The equipment in

this case is requested through the Licensing Officer on the Embassy's expendable property request form.

(2) The Licensee shall furnish labor and supervision sufficient to maintain the cafeteria in a clean, orderly, and sanitary condition at all times. Before beginning work the Licensee shall submit to the Facilities Maintenance Officer the brand names or manufacturer of any materials proposed for use in connection with the work of this Agreement. The Facilities Maintenance Manager may reject any material that would be unsuitable for the purpose, or harmful to the surfaces to which it is to be applied.

(3) The licensee shall perform cleaning and janitorial services on a regular schedule and shall meet the highest standards of sanitation common to the food service industry. The Licensee shall use the following cleaning schedule. The Licensing Officer may require increases in this schedule if conditions require more frequent cleaning.

(a) Food and Service Facilities and Dining Halls

(1) Daily and After Each Meal

Furniture: Clean and sanitize after each meal.

Floors: Clean and sanitize after each meal.

Cold drink dispensers and ice cream machines:
clean and sanitize daily.

Garbage: Remove after each meal.

Food Serving area: clean and sanitize after each meal.

Table cloths: replace after each meal.

Outside tables and chairs: clean and sanitize after each meal.

(b) Kitchens

(1) Daily and After each Meal:

Food service preparation area: clean and sanitize after every meal.

Cookers: Clean after each meal.

Small appliances: clean and sanitize after each use.

Pots and Pans: clean and sanitize after each use.

Utensils: Clean and sanitize after each use.

Crockery: Clean and sanitize after each use.

Counter Tops: Clean and sanitize after each use.

Sinks: Clean and sanitize after each use.

(2) Daily Basis:

Floors: Cleaned and sanitized daily.

Walls: Clean every second day.

Refrigerator: Clean floors and shelves daily.
Chillers: Clean and sanitize, floors daily.
Freezers: Clean and sanitize floors daily.
Stove: Burners/Oven: Clean and sanitize daily.

- (3) Weekly:
Windows: Clean weekly.
Refrigerator sanitize weekly.
Clean hoods and filters in kitchen.
Freezers: Clean and sanitize shelves weekly.
Cabinets: Shelves & walls clean and sanitize weekly.
- (4) Monthly:
Exhaust system for cooker: check and clean at a minimum once each month.
Freezers: Clean and sanitize walls once each month.
Chillers: Clean and sanitize walls once each month.
- (5) Quarterly. Strip and wax all resilient tiles.
- (6) Semi-annually.
Perform cleaning of exhaust pipes.
Clean the tile walls in kitchen and dining areas.
Clean all fans and ventilators.

(4). Failure to keep any of the facilities in a clean condition may result in the withdrawal of the privilege of using such facilities. In addition, the Licensing Officer may have the facility cleaned by other means and charge the cost of such work to the Licensee.

K. Security areas. The Licensee shall be responsible for the security of all areas under the jurisdiction of the Licensee. Designated employees shall have the responsibility for determining that all equipment has been turned off, windows are closed, lights and fans turned off, and doors locked when the cafeteria is closed. The Licensee shall make a matter of a daily report to the Guard office upon leaving the building. A key shall be available for emergency use only in the building security office ([Post #1, Marine's Security Guard office \(MSG\)](#)).

L. Hazardous conditions. The Licensee shall eliminate unsanitary or hazardous conditions that are dangerous to anyone using the food facility. This shall include any employee, agent or representative to the Licensee, Embassy employee or other patrons of the food service facility for any portion of the facility that is under the jurisdiction of the Licensee.

M. Liability. The Licensor will not be responsible in any way for damage or loss/occasioned by fire, theft, accident, or otherwise to the Licensee's stored supplies, materials or equipment, or the employees' personal belongings. The Licensee shall report any personal

injury or physical damage to the building or equipment resulting from fire or other causes to the Facilities Manager immediately.

N. Fire and civil defense drills. The Licensee shall [immediately](#) notify the [MSG Post #1](#) in the event of fire. All of the employees of the Licensee shall be organized and trained to participate in fire and civil defense drills including the reporting of fires. This shall be accomplished with the cooperation of the Facilities Maintenance Officer and the Regional Security Officer.

O. Billing Procedures: Patrons will pay in either Guaranies or in US Dollars. The Embassy will make no payments to the Licensee. A running tab may be maintained, at Licensee's option, for those patrons who wish to pay their bills on a pay-period (bi-weekly) or monthly basis. Licensee may, at its discretion, require each patron to sign an agreement for that purpose.

P. Inventories:

(1) The Licensee will be asked to sign for the inventory of the Licensor- provided equipment and supplies located behind the counter in the kitchen, as listed in Exhibit B, of this Agreement. The Licensee shall exercise reasonable care in the use of facilities, equipment, and supplies and return the same in good condition when the Agreement ends. The Licensee shall not be liable for normal wear and tear or damage beyond its control. Should the Licensee wish to install or use locked facilities it must obtain GSO approval and leave keys with the Marine [at Post #1](#).

(2) Quarterly on the first Monday of the quarter, the Licensee shall provide to the Property Section an inventory of all Flatware, China and Glassware in the Cafeteria. Included in this inventory will be a listing of the Employees who took any of these items out of the Cafeteria and haven't returned it.

V. RESPONSIBILITIES OF THE LICENSOR.

A. Agreement to Operate the Facility. The Licensor agrees to grant to the Licensee for [one year \(renewable upon mutual agreement\)](#) the right to establish, manage, and operate a cafeteria in the American Embassy to prepare and sell food, nonalcoholic beverages and such other products as the Licensor may authorize.

B. The Licensor will provide space for operations under the Agreement, as indicated. It will provide adequate ingress and egress, including a reasonable use of existing [premises](#), corridors, passageways, driveways, and loading platforms. The Licensor will provide space heating, space lighting, ventilation, and the utilities. In addition, the licensor will:

(1) Make such improvements and alterations as it may deem necessary, including improvements and alterations necessary to conform to applicable sanitary requirements.

(2) Maintain and repair building structure in areas assigned for the Licensee's use, including:

- painting and redecoration;

- maintenance or gas, water, steam, sewer, and electrical lines;
- ventilation, electrical lighting fixtures (including relamping);
- floors and floor coverings; and
- walls and ceilings.

The Licensee shall bear the expenses of repairs necessary because of negligence on the part of the Licensee or its employees.

(3) At its own expense, provide, install, and permit the Licensee to use the equipment listed, and additional equipment of a similar type when required for any expansion approved by the Licensing Officer. The Licensor will replace equipment that it has provided, as it deems necessary. Subject to adequate operation and handling of equipment by the Licensee, the Licensor will replace component parts of, and make repairs to such equipment.

C. Licensor-owned Equipment. Licensor-furnished equipment is listed in Exhibit B. The Licensor will provide all major equipment items, water, electricity and phone service for official use only.

VI. RIGHTS AND AUTHORITY OF THE LICENSOR

A. Oversight. The Licensing Officer shall oversee the quality of the services provided by the Licensee and the reasonableness of the prices charged. The Licensing Officer may advise the Licensee from time to time of any source of dissatisfaction and request correction.

B. Public Space. The Licensor reserves the right to use dining areas and other public spaces at other than serving periods, for meetings of Licensor employees or other assemblies. After each use, the Licensor will clean and rearrange the space without expense to the Licensee.

VII. RESTRICTIONS

A. Equipment. Unless otherwise permitted by the Licensing Officer, the Licensee shall not install equipment other than that specified in this Agreement or remove any Licensor-owned equipment from the premises.

B. Patronage. The facilities and services provided in this Agreement are for the benefit and convenience of Embassy employees. The Licensor may regulate patronage from other sources.

C. Federal Holidays. No work shall be performed on Embassy holidays. Exhibit C provides a listing of scheduled American Embassy holidays & Local Holidays.

D. Facilities. The physical facilities within the Embassy shall not be used in connection with operations not included in the Agreement. The Licensee may, however, utilize centralized food preparation and storage sources located elsewhere and bring goods to the Embassy daily.

VIII. DEFINITIONS The following definitions pertain to this Agreement.

- A. American Embassy **Asunción**: American Embassy **Asunción** is interchangeable with “Licensor” and “The Embassy.”
- B. ERA: A private welfare and cooperative association of American Embassy employees and their dependents.
- C. Cantina Advisory Committee (CAC): A committee of Embassy employees formed to represent staff food service interests. This Committee is also delegated (by the LO) the responsibility to administer, as the Licensor’s Technical Representative (LTR) the Cafeteria agreement, to address, arrange and work with the Licensee to resolve any service related problem within the scope of the Agreement. Neither the Committee nor its individual members have the authority to make any changes to the Agreement, this is Licensing officer’s sole authority.
- D. Licensing Officer (**LO**): “Licensing Officer” means a person with the authority to enter into, administer, and/or terminate Agreements and make related determination and findings.
- E. Licensee: “Licensee” means the individual or company that has entered into an Agreement with the Embassy. “Offer” means a response to a solicitation that, if accepted, would bind the offeror to perform the resultant Agreement.
- F. RSO: Regional Security Office of the AMERICAN Embassy.
- G. GSO: General Services Office of the AMERICAN Embassy.
- H. RMO: Regional Medical Officer.
- I. RN: Registered Nurse. This person is the LO’s and RMO’s representative and responsible party with reference to health and sanitation inspection and all related matters.
- J. LTR (Licensor Technical Representatives): Is a person/persons or body designated by the Licensing Officer to oversee all or specific areas of Licensee’s services. This responsibilities may be delegated to the Cafeteria Committee, its members or other individuals as deemed appropriate by the LO.
- K. **PMU: Property Management Unit of the American Embassy. This unit is responsible for the control, inventory and accountability of all Embassy’s property (furniture, equipment, etc.).**
- L. **MSG Post #1: Marine's Security Guard Office of the AMERICAN Embassy.**

EXHIBIT B
LICENSOR-FURNISHED EQUIPMENT/MATERIALS

THE FOLLOWIN LIST SHALL BE UPDATED BY GSO/PROPERTY

#	Tag #	Description	Long Description	Serial No.	Model	Cost U\$S	Qty on Hand
1	008311	FAN, CEILING	"WAHSON"			95.00	1
2	015384	BLENDER	"SIRE",INDUSTRIAL,4LTS,ALUMINI	0499		268.88	1
3	015385	KITCHEN APPLIANCES		0499		132.94	1
4	015386	FRYING MACHINE, ELECTRIC	FRYER, "SIRE", INDUSTRIAL,	0597	1239057	187.31	1
5	015389	MIXER	"LIEME"; 6LTS;24KG;0.18KW/H;BO		BP-6	1,119.15	1
6	019644	OVEN, MICROWAVE	Tokyo, 30 lts, stainless steel	04061674		135.00	1
7	021525	RANGE	SOUTHBEND,60" HEAVY DUTY,6 BUR	07B40105	400 SERIES	6,774.00	1
8	021898	HEATER, HOT WATER, ELECTRIC	Bradford white model 30 gal	DB8842798		335.61	1
9	021916	HEATER, HOT WATER, ELECTRIC	Bradford white model 50 gal	DJ9650249		371.90	1
10	024030	ICE MAKER	ICE maker LIVETECH	FM104501498	Modelo: AZ 70	1,364.64	1
11	024872	AIR CONDITIONER, 18000/24000 B	split white westinghouse	094803305		648.00	1
12	024903	FREEZER	COMBI FAGOR, CAPACITY 1,200 Lts, 220 Volts	08030007M		3,676.47	1
13	024997	AIR CONDITIONER, 18000/24000 B	split	094803318		648.00	1

14	025150	WATER COOLER	WATER COOLER IBBL			230.00	1
15	025476	TELEVISION, COLOR	Samsung Plasma PL43E400 43" HD Resolución HD 1366 x 768 HD	Z5VK3CQC500031		692.83	1
16	026815	GRILL	BBQ GRILL FOR POOL AREA Parrilla con campana...	N/N	N/N	722.11	1
17	026857	KITCHEN APPLIANCES	FOOD PROCESSOR PHILLIPS HR 7628	N/N	HR 7628	69.90	1
18	027028	CHAIR, BABY HIGHCHAIR	BABY HIGHCHAIR (COLOR NATURAL)	N/N	MT-001	52.72	1
19	019510	FIRE EXTINGUISHERS	ABC, 10 LBS			70.00	1
20	023953	FIRE EXTINGUISHERS	FIRE EXTINGUISHERS "ANSUL" 10LBS	AD587487		92.25	1
21	019594	REFRIGERATORS	WHIRPOOL, 19", USA	EH4425745		780.00	1
22	021670	FREEZER	GE, EXPORT, 20 CU FT	MM176361		1,437.55	1
23	022537	DISTILLATOR, WATER	DURASTILL WATER DISTILLER, MOD	53895		960.00	1
24	023057	GARDEN UMBRELLA	Umbrella, Drape, Silver Aluminum, Spruce Green Olefin Pattern			188.10	1
25	023984	AIR CONDITIONERS	AC split unite, 18000 BTU, Cool/Heat, "GoodWeather".	JAA0GBB2167		425.29	1
26	025404	WATER COOLER	Water Dispenser, GFN2000, C/N Bebedero IBBL de pie F/N mode	221G531246	GFN2000	195.56	1
27	010358	FIRE EXTINGUISHERS	"ANSUL", 10# ABC, A-10-E	KV974981		86.00	1
28	022353	APPLIANCES	Microwave Tokyo, 40 lts.	1/40390		167.82	1
					Total U\$S	21,927.03	

Exhibit C HOLIDAYS SCHEDULE

Holidays

The Cafeteria will be closed on the following official holidays observed by the American Mission in *Asuncion*. Each year the Licenser will provide similar listing of holidays.

Year 2014

Date (*)	Day	Holiday Name	US	LOCAL
January 01	Wednesday	New Year's Day	X	X
January 20	Monday	Martin Luther King's Birthday	X	
February 17	Monday	Washington's Birthday	X	
March 1	Saturday	Heroes' Day		X
April 17	Thursday	Holy Thursday		X
April 18	Friday	Good Friday		X
May 1	Thursday	Labor Day		X
May 14	Wednesday	Py Independence Day		X
May 15	Thursday	Py Independence Day		X
May 26	Monday	Memorial Day	X	
June 9	Monday	Chaco Armistice		X
July 4	Friday	US Independence Day	X	
August 15	Friday	Founding Of Asuncion		X
September 1	Monday	Labor Day	X	
September 29	Monday	Victory of Boqueron		X
October 13	Monday	Columbus Day	X	
November 11	Tuesday	Veterans Day	X	
November 27	Thursday	Thanksgiving Day	X	
December 8	Monday	Virgin Of Caacupe Day		X
December 25	Thursday	Christmas Day	X	X

(*) Actual dates vary each year.

ENCLOSURE 2
TENDER PREPARATION INSTRUCTIONS, EVALUATION OF TENDERS, AND
AWARD SELECTION

I. INSTRUCTIONS ON TENDER PREPARATION

A. General Information Submit an original and two copies of the tender, prepared in such format and detail as to enable the Licensor to make a thorough evaluation. The tender package shall be sealed in an envelope and clearly identify company name and manager and address. Identify and explain any deviations, exceptions, or assumptions taken regarding any of the instructions or requirements.

B. Submission Deadline. Submit the complete tender by [May 27th at 17:00hs](#) to:

[*Ronald D. Perkel – Licensing Officer*](#)
[*American Embassy - Asuncion*](#)
[*1776 Mariscal Lopez Avenue – Asuncion Paraguay*](#)

C. Contents of Tender. The first part of the tender will address general information about the person/firm submitting the tender, including experience and references. The second part of the tender will address the performance requirements. EACH TENDER MUST BE SIGNED BY A PERSON AUTHORIZED TO BIND THE FIRM. ACKNOWLEDGE ANY AMENDMENTS TO THIS INVITATION TO TENDER IN THE FIRST PART OF THE TENDER SO THE EVALUATORS CAN BE CERTAIN THAT THE TENDER REFLECTS ANY CHANGES TO TERMS AND CONDITIONS. Address the following areas in the order shown below:

Part I - General Information

(a). Prior Quality of Service and Experience. List all contracts and Licensing Agreements your company has held over the past three years for the same or similar work. Provide customer's name, address, and telephone numbers, dates, and number of personnel providing the services, dollar value and financial arrangements, brief description of the work, and any terminations and the reason for termination.

(b) Financial Capability. Describe your company's financial condition and capability. State what percentage of your company's estimated total business the work under this solicitation would entail during the period of any Agreement. Provide a current financial statement. Describe any assets other than cash, accounts receivable, land, buildings, or equipment carried on existing company balance sheets.

(c) Other General Company Information. Provide copies of recent health inspections.

Part II – Performance Required

(a) Menu cycle and variety.

(1) State the length of your menu cycle and how often it changes throughout the year. Provide the complete menu cycle that you will implement, showing selling prices. Include your policy for featured specials, promotional events, and merchandising practices. Summarize the number of daily items under each food category, such as luncheon entrees, vegetables, salads, desserts, beverages, soups, bread and rolls, breakfast items, sandwiches, specials, grill items, etc. Summarize the total number of different items in each category for the complete menu cycle.

(2) For purposes of putting together offers, the following historical information may be of use.

- Embassy surveys have indicated a preference for quick and light meals and snacks as:

Various drinks	Donuts & pastries / deserts	Toast/Bagels/Croissant
Cookies & Cakes	Pancakes	Ice Cream & Candies
Veggie/Meat Pies	Hamburgers / Hot Dogs / Empanadas	American/Paraguayan foods
Sandwiches	Hot Roast Sandwiches	Grilled Sandwiches
Salad Bars	Omelets & Eggs	Chips/Fries
Mixed Grills / Asado	Fresh Fish	Chili
Homemade Soups	Fried/Roast Chicken	Picnic Foods
Brazilian/Mexican Foods	Mexican Foods	Asian/Indian Foods
Pasta	Quiches	Fresh Fruit

- Consistently the Salad Bar is a primary item wanted in the Cafeteria.
- Establishing a limited menu line directed toward traditional *Paraguayan* dishes and priced for *Paraguayans* may increase the number of non-American patrons to the cafeteria.

(b) Menu portion, prices and standard unit measurement price. State your pricing policies and procedures for establishing portion sizes and prices. Provide a complete menu price and portion book. There should be an Economic menu plate/price, specialty items and buffet prices (*cost per kilogram*).

(c) Sanitation. Include standards, operating requirements, sanitation training programs, inspection procedures, frequency schedules, and management reports.

(d) Licensee's Maintenance, Use and Inventory Programs. Discuss use and inventory programs for all equipment and supplies used in performance of the Agreement. A preventative maintenance program shall include repairs, replacement, and other capital rehabilitation work.

D. Additional Procedures

(1) Amendment of Invitation to Tender. If this Invitation to Tender is amended, all terms and conditions not amended remain unchanged. *Offeror shall acknowledge receipt of any amendment in its offer.*

(2) Media of Tenders. Telegraphic and facsimile tenders are not acceptable. After receipt of tenders, negotiations may be held. Additionally, individuals/companies submitting tenders may be requested to provide an oral presentation or even food/beverage samples.

(3) Timeliness of Tenders. Tenders must be received at the place designated for receipt of tenders, not later than the time and date specified in this Invitation to Tender. No tender received after the due date and time will be considered.

E. Site Visit and Conference. The Embassy will arrange for a site visit and conference on May 12th at 09:00hs. Interested parties should register by calling or e-mailing (preferred communication way) José Vazquez at 213715 ext. 2254, e-mailing at VazquezJC@state.gov and provide name/s ID numbers of attendee. At that time, the caller will be advised regarding where they shall meet. The conference is intended to provide interested parties with the opportunity to discuss the requirements of this Invitation to Tender and the site visit will allow interested parties to view the area in which the cafeteria operations will take place. Interested parties are urged to submit written questions, via e-mail at VazquezJC@state.gov or Fax at 213878, at least two days before the date of the conference..

II. EVALUATION OF TENDERS AND SELECTION FOR AWARD

A. Evaluation. To be acceptable and eligible for evaluation, tenders must be prepared following the instructions in Section I above and must meet all the requirements set forth in the other sections of this Invitation to Tender. All tenders will be evaluated using the information presented as requested above in Section I.C., “Instructions on Tender Preparation - Contents of Tender”.

B. Selection for Award. Award selection will be based on the best approach, taking into consideration the desire for quality service at reasonable menu prices, in combination with past service quality and experience. The Embassy may award this Agreement solely on the basis of the evaluation of the initial offers, without any negotiations, request for samples, or oral presentations. Therefore, tenders should be submitted on the most favorable terms possible.

Exhibit D

Example Menu – Minimum Acceptable Menu Profile

(Menu list below is provided only as general reference)

SNACK BAR MEAL/SERVICE PRICE
MENU ECONOMICO
Soyo c/tortillitas
Caldo de albondiguitas
Puchero c/Borí-Borí
Puchero c/fideos
Puchero c/locro
Caldo de pescado
Borí-Borí c/pollo
Sopa de poroto
Sopa/poroto c/chipa guazú
Locro
Sopa de verduras
Sopa de arvejas
Albondigas de carne c/puré/fideo/arroz
Estofado de carne c/arroz o pure
Estofado de pollo c/ arroz o pure
Estofado de carne c/tallarines
Guiso de arroz con carne
Guiso de fideo con carne
Marinera c/ensalada de arroz
Marinera c/ensalada de poroto
Milanesa c/arroz o ensalada mixta
Muslito de Pollo c/salsa y arroz
Picaditos de carne c/arroz blanco
Picaditos de carne c/puré de papa
Picaditos de carne c/polenta
Picaditos de carne c/fideos a la manteca
Guiso de poroto peky
BUFFET
Bife koygua
Canelones de carne c/ensalada verdura
Canelones de verdura c/ensaladas
Milanesa de carne c/ensalada
Milanesa de carne c/papas fritas

Milanesa de carne c/puré de papas
Milanesa de carne c/arroz blanco
Milanesa de carne c/huevo frito
Milanesa de pescado c/guarnicion
Milanesa de pollo c/guarnición
Ñoquis al tuco
Ñoquis c/carne
Spaghettis
Ravioles
Bife a la plancha
Bife c/cebolla
Bife c/huevo
Brochete de pollo c/panceta
Lomo a la plancha
Vacio o Cerdo al horno
Medallones de lomo c/salsa maderá
Bife de lomo al champiñón c/puré
Salpicón de pollo
Milanesa rellena/jamon+queso c/ensalad
Costeleta de cerdo c/ensalada
Milanesa a la Napolitana
Coliflor a la crema
Zapallitos rellenos c/ensaladas
Pollo Grille c/guarnición
Arrollado de matambre c/ensalada
Verduras Grilladas
Bife de lomo al champiñón c/puré
Bife de Chorizo / +Guarnicion
Tapa Cuadril (Picanha) / +Guarnicion
Bife a Caballo Prime
Bife de lomo especial
Bife de lomo
Lomito de Cerdo
Lomito a la Pimienta o Mostaza
Lomito Relleno
Matambrillo de Cerdo Prime
Milanesa a la Napolitana
ENSALADAS
Rusa
Mixta

Lechuga y tomate
Lechuga sola
Tomate solo
Papa
Poroto
MINUTAS
Empanadas de carne
Empanadas de huevo
Empanadas de pollo
Empanadas de choclo
Empanadas chilenas (al horno)
Empanadas salteñas
Empanadas de Jamon y queso
Fugazza
Sanwich de verdura (^doble)
Sandwich simple-Jam/Queso o Verdura
Sanwich de jamón y queso (^doble)
Sanwich de milanesa
Sanwich de peceto +tomate/lechuga
Sandwich de atún
Sanwich Mixto caliente /(^completo)
Sandwich pollo
Sandwich de Lomito Super Prime
Sandwich de Lomito Completo
Sandwich de Lomito Simple
Tarta de queso
Tarta de jamón y queso
Tarta Pascualina o De Pollo
Pancho
Huevo frito c/u
Huevo pasado por agua
Huevo revuelto c/panceta
Omelette
Omelette Prime/hue+arvej+jam+ques+tom
Omelette Simple: huevo+queso
Papas fritas
Hamburguesa Completa
Lomito Arabe: Pollo o Carne
Mbeju
Matambre-pollo/verduras/fritata -porcion

Lomo de cerdo a la uruguaya/ciruela
POSTRES
Ensalada de frutas
Dulce de batata
Dulce de batata c/queso
Dulce de mamón
Dulce de leche con queso
Yoghurt chico
Tartas
Budin
Crema
Arroz con leche
Flan
Pasta frola
Helados cucurucho-copa / vasito
Pavé de Chocolate
Mousse de maracujá
Gelatinas
Bizcochuelo porcion
Torta - porcion
Medialuna rellena
Pan c/Manteca y mermelada
VARIOS
Café negro
Café c/leche
Jugo de frutas AL AGUA
Jugo de frutas jarra chica/grande
Jugo de frutas c/leche
Gaseosa botella 330 ML
Gaseosa (no retornable) 500 ml
Gaseosa 2 1/4 lts.- prod/CCola
Gaseosa 1.5 lts. -light y regular prd/CC
Gaseosa 500cc -light y regular prd/Ccol
Gaseosa Pulp 330cc/500cc descartab
Gaseosa Pulp 1 lt / 2 lts. Descartable
Agua tónica
Yogourth 140/350/500 ml /1 lt

EXHIBIT D**Menu List and Prices (to be provided by Offeror)***(Menu list below is provided only as general reference)*

SNACK BAR MEAL/SERVICE PRICE	Portion/Size etc.	Price/Price x Klg
MENU ECONOMICO		
Soyo c/tortillitas		
Caldo de albondiguillas		
Puchero c/Borí-Borí		
Puchero c/fideos		
Puchero c/locro		
Caldo de pescado		
Borí-Borí c/pollo		
Sopa de poroto		
Sopa/poroto c/chipa guazú		
Locro		
Sopa de verduras		
Sopa de arvejas		
Albondigas de carne c/puré/fideo/arroz		
Estofado de carne c/arroz o pure		
Estofado de pollo c/ arroz o pure		
Estofado de carne c/tallarines		
Guiso de arroz con carne		
Guiso de fideo con carne		
Marinera c/ensalada de arroz		
Marinera c/ensalada de poroto		
Milanesa c/arroz o ensalada mixta		
Muslito de Pollo c/salsa y arroz		
Picaditos de carne c/arroz blanco		
Picaditos de carne c/puré de papa		
Picaditos de carne c/polenta		
Picaditos de carne c/fideos a la manteca		
Guiso de poroto peky		
BUFFET		
Bife koygua		
Canelones de carne c/ensalada verdura		
Canelones de verdura c/ensaladas		
Milanesa de carne c/ensalada		
Milanesa de carne c/papas fritas		
Milanesa de carne c/puré de papas		

Milanesa de carne c/arroz blanco		
Milanesa de carne c/huevo frito		
Milanesa de pescado c/guarnicion		
Milanesa de pollo c/guarnición		
Ñoquis al tuco		
Ñoquis c/carne		
Spaghettis		
Ravioles		
Bife a la plancha		
Bife c/cebolla		
Bife c/huevo		
Brochete de pollo c/panceta		
Lomo a la plancha		
Vacio o Cerdo al horno		
Medallones de lomo c/salsa madera		
Bife de lomito al champiñon c/puré		
Salpicón de pollo		
Milanesa rellena/jamon+queso c/ensalad		
Costeleta de cerdo c/ensalada		
Milanesa a la Napolitana		
Coliflor a la crema		
Zapallitos rellenos c/ensaladas		
Pollo Grille c/guarnición		
Arrollado de matambre c/ensalada		
Verduras Grilladas		
Bife de lomito al champiñon c/puré		
Bife de Chorizo / +Guarnicion		
Tapa Cuadril (Picanha) / +Guarnicion		
Bife a Caballo Prime		
Bife de lomo especial		
Bife de lomito		
Lomito de Cerdo		
Lomito a la Pimienta o Mostaza		
Lomito Relleno		
Matambrillo de Cerdo Prime		
Milanesa a la Napolitana		
ENSALADAS		
Rusa		
Mixta		
Lechuga y tomate		

Lechuga sola		
Tomate solo		
Papa		
Poroto		
MINUTAS		
Empanadas de carne		
Empanadas de huevo		
Empanadas de pollo		
Empanadas de choclo		
Empanadas chilenas (al horno)		
Empanadas salteñas		
Empanadas de Jamon y queso		
Fugazza		
Sanwich de verdura (^doble)		
Sandwich simple-Jam/Queso o Verdura		
Sanwich de jamón y queso (^doble)		
Sanwich de milanesa		
Sanwich de peceto +tomate/lechuga		
Sandwich de atún		
Sanwich Mixto caliente /(^completo)		
Sandwich pollo		
Sandwich de Lomito Super Prime		
Sandwich de Lomito Completo		
Sandwich de Lomito Simple		
Tarta de queso		
Tarta de jamón y queso		
Tarta Pascualina o De Pollo		
Pancho		
Huevo frito c/u		
Huevo pasado por agua		
Huevo revuelto c/panceta		
Omelette		
Omelette Prime/hue+arvej+jam+ques+tom		
Omelette Simple: huevo+queso		
Papas fritas		
Hamburguesa Completa		
Lomito Arabe: Pollo o Carne		
Mbeju		
Matambre-pollo/verduras/fritata -porcion		
Lomo de cerdo a la uruguaya/ciruella		

POSTRES		
Ensalada de frutas		
Dulce de batata		
Dulce de batata c/queso		
Dulce de mamón		
Dulce de leche con queso		
Yoghurt chico		
Tartas		
Budin		
Crema		
Arroz con leche		
Flan		
Pasta frola		
Helados cucurucho-copa / vasito		
Pavé de Chocolate		
Mousse de maracujá		
Gelatinas		
Bizcochuelo porcion		
Torta - porcion		
Medialuna rellena		
Pan c/Manteca y mermelada		
VARIOS		
Café negro		
Café c/leche		
Jugo de frutas AL AGUA		
Jugo de frutas jarra chica/grande		
Jugo de frutas c/leche		
Gaseosa botella 330 ML		
Gaseosa (no retornable) 500 ml		
Gaseosa 2 1/4 lts.- prod/CCola		
Gaseosa 1.5 lts. -light y regular prd/CC		
Gaseosa 500cc -light y regular prd/Ccol		
Gaseosa Pulp 330cc/500cc descartab		
Gaseosa Pulp 1 lt / 2 lts. Descartable		
Agua tónica		
Yogourth 140/350/500 ml /1 lt		

END OF TENDER